LEGISLATURE OF NEBRASKA

ONE HUNDRED NINTH LEGISLATURE

FIRST SESSION

LEGISLATIVE BILL 520

Introduced by Juarez, 5.

Read first time January 21, 2025

Committee: Urban Affairs

1 A BILL FOR AN ACT relating to bed and breakfast establishments; to amend 2 sections 81-2,242, 81-2,292, and 81-503.01, Reissue Revised Statutes 3 of Nebraska; to redefine a term and change provisions of the 4 Nebraska Pure Food Act relating to bed and breakfast establishments; to require the State Fire Code to include provisions relating to bed 5 6 and breakfast establishments as prescribed; to provide requirements 7 for bed and breakfast establishments; and to repeal the original 8 sections.

9 Be it enacted by the people of the State of Nebraska,

LB520 2025

- Section 1. Section 81-2,242, Reissue Revised Statutes of Nebraska,
- 2 is amended to read:
- 3 81-2,242 Bed and breakfast establishment means a building originally
- 4 designed as, built as, or converted to a single-family dwelling unit that
- 5 provides sleeping accommodations and breakfast to transient guests for a
- 6 single fee. A bed and breakfast establishment does not include any
- 7 establishment that provides services at any given time to: (1) More than
- 8 ten guest rooms or (2) more than twenty guests. shall mean any place of
- 9 lodging that provides rented rooms to ten or fewer people, that is the
- 10 personal residence of the owner, that is occupied by the owner at the
- 11 time of rental, and in which the only meal served to renters is
- 12 breakfast.
- 13 Sec. 2. Section 81-2,292, Reissue Revised Statutes of Nebraska, is
- 14 amended to read:
- 15 81-2,292 (1) Except as provided in this section, the The Nebraska
- 16 Pure Food Act shall not apply to bed and breakfast establishments.
- 17 (2) Food served to guests by any bed and breakfast establishment
- 18 shall be clean, wholesome, free from spillage, free from adulteration,
- 19 <u>free from misbranding, and safe for human consumption.</u>
- 20 (3) Containers of food shall be stored above the floor, on clean
- 21 racks, shelves, or other clean surfaces in such a manner as to be
- 22 protected from splashes or other contamination.
- 23 (4) The only milk that shall be used is pasteurized Grade A milk.
- 24 (5) The use of home canned food is prohibited except for jams and
- 25 <u>jellies.</u>
- 26 (6) Food shall be protected from contamination while being stored,
- 27 prepared, served, and transported.
- 28 (7) Perishable foods shall be stored at a temperature that will
- 29 prevent spoilage. Potentially hazardous food shall be maintained at a
- 30 temperature of forty-five degrees Fahrenheit or colder or one hundred
- 31 forty degrees Fahrenheit or hotter, as appropriate, except during

- 1 necessary periods of preparation and serving. Frozen food shall be kept
- 2 at a temperature that will keep such food frozen, except when being
- 3 thawed for preparation. Potentially hazardous frozen food shall be thawed
- 4 at refrigeration temperatures or below, quick-thawed as part of the
- 5 cooking process, or thawed by another method approved by the department.
- 6 An indicating thermometer shall be located in each refrigerator. Raw
- 7 fruits and vegetables shall be washed thoroughly before use. Stuffings,
- 8 poultry, and pork products shall be cooked to heat all parts of the food
- 9 to at least one hundred sixty-five degrees Fahrenheit before being served
- 10 to a guest for consumption. Salads made of meat, poultry, potatoes, fish,
- 11 <u>shellfish</u>, or eggs and other potentially hazardous prepared food, shall
- 12 <u>be prepared from chilled products with a minimum of manual contact.</u>
- 13 Portions of food once served to an individual shall not be served again.
- 14 (8) Any person who prepares or serves food or washes utensils shall
- 15 wear clean outer garments and maintain a high degree of personal
- 16 cleanliness. Such person shall wash his or her hands thoroughly before
- 17 starting work and as often as necessary while working to remove soil and
- 18 contaminants. After visiting a toilet room, such person shall wash his or
- 19 <u>her hands thoroughly in a lavatory, but never in the kitchen sink.</u>
- 20 <u>(9) No person shall use tobacco in any form while preparing or</u>
- 21 <u>serving food.</u>
- 22 (10) Utensils shall be kept clean and in good repair.
- 23 (11) Multiuse eating and drinking utensils shall be thoroughly
- 24 cleaned after each use. Facilities needed for the operations of washing,
- 25 rinsing, and sanitizing shall be provided.
- 26 (12) Any person who knows that he or she is infected with a
- 27 <u>communicable disease that is transmissible through the handling of food</u>
- 28 shall not work in a bed and breakfast establishment.
- 29 (13) Laundry facilities shall be separated from food preparation
- 30 <u>areas.</u>
- 31 (14) Live animals shall be excluded from food preparation areas.

- 1 (15) Any operator of a bed and breakfast establishment shall be
- 2 <u>certified to handle food. Such certification shall be achieved by</u>
- 3 <u>successfully completing an examination offered by the department.</u>
- 4 Sec. 3. Section 81-503.01, Reissue Revised Statutes of Nebraska, is
- 5 amended to read:
- 6 81-503.01 (1) The State Fire Marshal shall adopt and promulgate
- 7 rules and regulations constituting a State Fire Code. At a minimum, the
- 8 State Fire Code shall cover:
- 9 (a) The prevention of fires;
- 10 (b) The storage, sale, and use of flammable liquids, combustibles,
- 11 and fireworks;
- 12 (c) Electrical wiring and heating, protection equipment devices,
- 13 materials, furnishings, and other safeguards within structures necessary
- 14 to promote safety and reduce loss by fire;
- 15 (d) The means and adequacy of exits, in case of fire, in assembly,
- 16 educational, institutional, residential, mercantile, office, storage, and
- 17 industrial-type occupancies as such structures are defined in the State
- 18 Fire Code;
- 19 (e) All other buildings, structures, and enclosures in which numbers
- 20 of persons congregate from time to time for any purpose, whether
- 21 privately or publicly owned;
- 22 (f) Design, construction, location, installation, and operation of
- 23 equipment for storing, handling, and utilization of liquefied petroleum
- 24 gases, specifying the odorization of such gases and the degree thereof;
- 25 (g) Chemicals, prozylin plastics, X-ray nitrocellulose films, or any
- 26 other hazardous material that may now or hereafter exist;
- 27 (h) Tanks used for the storage of regulated substances pursuant to
- 28 the Petroleum Products and Hazardous Substances Storage and Handling Act;
- 29 and
- 30 (i) Accessibility standards and specifications adopted pursuant to
- 31 section 81-5,147; and \pm

- 1 (j) The provisions of section 4 of this act relating to bed and
- 2 <u>breakfast establishments as defined in section 81-2,242.</u>
- 3 (2) Not later than July 1, 2019, the rules and regulations adopted
- 4 and promulgated as part of the State Fire Code shall conform generally to
- 5 the standards recommended by the National Fire Protection Association,
- 6 Pamphlet Number 1, known as the Fire Code, 2012 edition, the National
- 7 Fire Protection Association, Pamphlet Number 101, known as the Life
- 8 Safety Code, 2012 edition, and associated pamphlets, but not when doing
- 9 so would impose an unduly severe or costly burden without substantially
- 10 contributing to the safety of persons or property.
- 11 (3) The State Fire Marshal shall enforce the State Fire Code through
- 12 inspections, code compliance, and orders. Plans for compliance with the
- 13 State Fire Code shall be reviewed by the State Fire Marshal. Plans
- 14 submitted after remodeling or construction has begun shall be accompanied
- 15 by a penalty of fifty dollars in addition to the plan review fee
- 16 established pursuant to subdivision (4)(a) of section 81-505.01.
- 17 (4) Rules and regulations adopted and promulgated as part of the
- 18 State Fire Code shall apply to sites or structures in public ownership
- 19 listed on the National Register of Historic Places but without destroying
- 20 the historic quality thereof.
- 21 **Sec. 4.** (1) For purposes of this section:
- 22 (a) Bed and breakfast establishment has the same meaning as in
- 23 <u>section 81-2,242; and</u>
- 24 (b) Sprinkler system means a device that opens automatically by
- 25 operation of a heat responsive releasing mechanism and discharges water
- 26 <u>or another medium in a specific pattern over a designated area to</u>
- 27 <u>extinguish or control fire.</u>
- 28 (2) Each bed and breakfast shall have operational smoke alarms and
- 29 heat detectors in all common areas, guest rooms, and hallways. Battery-
- 30 powered smoke alarms are permitted where the bed and breakfast
- 31 establishment has demonstrated that the testing, maintenance, and battery

- 1 replacement procedures will ensure reliable power to the smoke alarms.
- 2 (3) Smoking is prohibited inside a bed and breakfast establishment.
- 3 (4) Each bed and breakfast shall have operational hard-wired,
- 4 battery-powered, or plug-in emergency lighting that indicates available
- 5 means of egress. Battery-powered or plug-in emergency lighting devices
- 6 are permitted where the establishment has demonstrated that the testing,
- 7 maintenance, and battery replacement procedures will ensure reliable
- 8 power to the emergency lighting devices.
- 9 (5) Each guest room shall have one primary and at least one
- 10 <u>secondary means of egress. Any window with an area of at least five and</u>
- 11 <u>seven-tenths square feet qualifies as a secondary means of egress if such</u>
- 12 <u>window is located on either the first or second floor. Any guest rooms</u>
- 13 <u>located on a floor with a sprinkler system covering guest rooms and</u>
- 14 <u>common areas, excluding bathrooms and closet areas, is exempt from the</u>
- 15 <u>requirement of a secondary means of egress.</u>
- 16 (6) Each bed and breakfast establishment has eighteen months from
- 17 the effective date of this act to install (a) a secondary means of egress
- 18 from the bed and breakfast establishment or (b) a sprinkler system.
- 19 (7) At least one fire extinguisher with a 2A:10BC rating or higher
- 20 shall be provided on each floor of an existing bed and breakfast
- 21 establishment. At least one 40BC rated fire extinguisher shall be
- 22 provided in the kitchen area.
- 23 (8) A bed and breakfast establishment that accommodates more than
- 24 ten guests at any time and that serves hot meals shall equip its kitchen
- 25 with a fire suppression hood.
- 26 **Sec. 5.** Original sections 81-2,242, 81-2,292, and 81-503.01,
- 27 Reissue Revised Statutes of Nebraska, are repealed.